

## CLAIMS

1. A storage stable pan release coating and nontoxic cooking surface cleaner comprising
  - a) water;
  - b) mono and diglycerides;
  - c) polysorbate;
  - d) an antimicrobial effective amount of citric acid;
  - e) an antimicrobial effective amount of acetic acid;
  - f) an antimicrobial effective amount of sodium benzoate.
2. A pan release coating and nontoxic cooking surface cleaner according to claim 1 further comprising lecithin.
3. A pan release coating and nontoxic cooking surface cleaner according to claim 2 further comprising lecithin in an amount above about 4% by weight.
4. A pan release coating and nontoxic cooking surface cleaner according to claim 2 wherein said lecithin is in an amount of about 4% to 7% by weight
5. A pan release coating and nontoxic cooking surface cleaner according to claim 2 further comprising potassium sorbate.
6. A pan release coating according to claim 2 further comprising an antifoaming agent.

7. A storage stable pan release coating and nontoxic cooking surface cleaner comprising;

- a) about 77% to 95% water by weight;
- b) about 2% to 8% monoglycerides and diglycerides by weight;
- c) about 2% to 7% polysorbate by weight;
- d) about .02% to 1% citric acid by weight;
- e) about .03% to 1% acetic acid by weight;
- f) about .02 to 0.3% sodium benzoate by weight;

8. The pan release coating according to claim 7 further comprising;

- g) lecithin

9. The pan release coating according to claim 8 wherein said lecithin is an amount of above about 4%.

10. The pan release coating according to claim 8 wherein said lecithin is an amount of about 4 to 7%.

11. A pan release coating according to claim 8 further comprising antifoaming agent.

12. A method of decarbonizing baking equipment that has a carbon buildup comprising applying said pan coating according to any one of claims 7 to 11 to a pan, baking a bakery product in said pan whereby said carbon buildup is removed during the baking process.

13. A method of cleaning a barbecue grill comprising heating said grill, applying the pan coating according to any one of claims 7 to 11 allowing said pan coating to set; and wiping said grill clean.

14. The method according to claim 13 wherein said pan coating is allowed to set for 1 to 3 minutes.

15. A method of making a pan release coating and cooking surface cleaner composition comprising;

charging mono and dyglycerides, polysorbate and lecithin into a first high shear mixer having a relative ratio to one another that is desired in said composition;

adding a defoaming agent;

operating said high sheer mixer until said polysorbate is finely dispersed with said lecithin and mono and dyglycerides to form a premix;

aging said premix for at least 12 hours;

simultaneous charging said aged premix and water in a ratio of from about 1:20 to about 1:4 in a high sheer mixer under agitation;

adding sodium benzoate, citric acid and acetic acid to the agitating premix and water to form said pan release coating and cooking surface cleaning composition.

16. The method of claim 15 wherein said formed pan release coating and cooking surface cleaning composition is composed of;

- a) water;
- b) mono and dyglycerides;
- c) polysorbate;
- d) an antimicrobial effective amount of citric acid;
- e) an antimicrobial effective amount of acetic acid;
- f) an antimicrobial effective amount of sodium benzoate;
- g) lecithin.

17. The method of claim 16 wherein said formed pan release coating and cooking surface cleaning composition is composed of;

- a) about 77% to 95% water by weight;
- b) about 2% to 8% monoglycerides and diglycerides by weight;
- c) about 2% to 7% polysorbate by weight;
- d) about .02% to 1% citric acid by weight;
- e) about .03% to 1% acetic acid by weight;
- f) about .02 to 0.1% sodium benzoate by weight;
- g) lecithin in an amount of about 4% to 7% by weight.

18. The method of any one of claims 15, 16 or 17 wherein said premix is aged for 24 hours or more.